



**TEXAS DEPARTMENT OF STATE HEALTH SERVICES
DIVISION FOR REGULATORY SERVICES
PUBLIC SANITATION AND RETAIL FOOD SAFETY GROUP**

SUBJECT: MOBILE FOOD UNIT PUSH CART GUIDANCE DOCUMENT

This document is to be **used in addition to the Mobile Food Unit Checklist (EH-22)** as a guide to determine if a pushcart type mobile food unit meets requirements for approval.

All push carts with open handling of food must have a permitted, inspected and approved central preparation facility.

Operational Overview:

- Due to a lack of full enclosure for cooking and food preparation, mobile food unit pushcart vendors may only offer the following foods: Non-TCS foods and drinks, commercially packaged pre-cooked foods such as hot dogs, sausages, hamburgers or other foods specifically approved by the Regulatory Authority.
- Food handling must be limited to assembly of product, no slicing, dicing, or food preparation on the push cart.
- Pushcart operators must provide to the Regulatory Authority, a copy of the Central preparation facility permit and most recent inspection report.
- All food items held on the pushcart must be held in closed containers. All food products must maintain proper temperatures.

Physical Facility:

- Pushcart must be on wheels, non-motorized, and readily moveable by one individual.
- Pushcart shall be provided with overhead protection that encompasses the entire unit and must be attached to the pushcart.
- All equipment must be permanently attached to the pushcart.
- The pushcart and all attached equipment must be constructed of corrosion-resistant, durable materials that are smooth, non-absorbent and easily cleanable.
- All reheating, cold holding and hot holding equipment must be provided with a cover, lid

or tight fitting enclosure.

- Storage areas on the pushcart for single-service items, utensils, food or other items must be completely enclosed.
- If the name of the establishment is on the pushcart, it must be in 3 inch lettering.